

genovese

ITALIAN RESTAURANT

SEASONAL NORTHERN ITALIAN CUISINE

BREAKFAST & BRUNCH MENU

"a good breakfast is wonderful, when everything is made from scratch"

Served on Saturdays & Sundays from 7:00 am - 2:00 pm
Express Lunch from 11:00 am - 4:00 pm

sweeter side of life

Pancakes	Short Stack	☛ 5
	Full Stack	☛ 7
	with Organic Maple Syrup & Powdered Sugar	
Belgian Waffles with Local Honey & Whipped Cream		☛ 7
Add bananas or Berries		☛ 1
Add Both		☛ 1.75
French Toast with Whipped Cream & Powder Sugar		☛ 7
Add Fresh Fruit		☛ 1.75
Homemade Granola with Yogurt & Fruit		☛ 6.5

eggs & such

Two Eggs Any Style Served with Handcut Idaho Potatoes & Toasted Bread	☛ 5.5
Add Choice of Applewood Smoked Bacon, Sausage, or Corned Beef Hash	☛ 2.5
Poached Eggs over Mascarpone Soft Polenta with Marinara Sauce & Parmesan	☛ 6

Omelettes

California - Fresh Tomatoes, Avacado, Green Onions, Cilantro & Cream Cheese	☛ 8.5
Denver - Mushrooms, Peppers, Tomatoes, Ham & Monterey Jack Cheese	☛ 8.5
Italian - Prociutto, Fresh Mozzarella, Arugula & Salsa Verde	☛ 9
Spanish - Roasted Tomatoes, Scallions, Peppers, Swiss Cheese & Sour Cream	☛ 8
Four Cheese (Swiss, Monterey Jack, Cheddar & American)	☛ 7.5
Two Cheese	☛ 6.5

pizza & foccacia

Breakfast Pizza with Egg, Swiss Cheese, House made Pancetta & Mushrooms	☛ 9
Smoked Salmon Pizza with Scrambled Eggs, Capers & Crème Fraiche	☛ 9.5
Stuffed Foccacia with Monterey Jack Cheese, Prosciutto ham, Arugula & Olive Oil	☛ 11

sandwiches & more...

Fried Egg, Applewood Bacon, Fresh Mozzarella, Onions & Aioli on Ciabatta	☛ 7.5
Breakfast Cozy with Scrambled Eggs, Tomatoes, Arugula & Mozzarella	☛ 7.5
Italian Sausage over Toasted Bread & Country-style Gravy with Cheddar Cheese	☛ 7.5

sides

Breakfast Hand Cut Potatoes	☛ 3
Seasonal Fresh Fruit Bowl	☛ 3
Smoked Bacon, Sausage or Corned Beef Hash	☛ 3
Polenta, Jam & Toast	☛ 4
Toast & Jam or Butter	☛ 2

morning refreshments

Fresh Squeezed Orange Juice	☛ 3	Bellini	☛ 4
Fresh Squeezed Grapefruit Juice	☛ 3	Mimosa	☛ 4
Roasterie Colombian Coffee	☛ 2.25	House infused Bloody Mary	☛ 4
Espresso Single	☛ 2.5	Gin Fizz	☛ 6
Double	☛ 3	Tanqueray Rangpur, fresh lime ginger syrup & club soda	
Cappucino	☛ 3.5	Café Coretto	☛ 6
Latte	☛ 3.5	Grappa & Espresso	
Mocha	☛ 3.5		
Harney & Sons Premium Teas			
Cup	☛ 2.25		
Pot	☛ 6		

Darjeeling Black, Organic Green,
Ceylon Decaf, Lemon Decaf,
Peppermint, Jasmine Pearl

express lunch

salads 7.5

- Heart of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan*
 - Baby Mixed Greens with Oranges & Red Wine Vinaigrette
 - Baby Spinach Salad with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette
 - Butter Lettuce with Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese & Raspberry Vinaigrette
- Choice of One Topping For Your Salad: Grilled Chicken, Shrimp or Salmon**

soup & salad

- Genovese Vegetable Soup with Pesto 4
- Soup of the Day 4.5
- Heart of Romaine Caesar Salad with Garlic Croutons & Shaved Parmesan* 5
- Baby Mixed Greens with Oranges & Red Wine Vinaigrette 5
- Genovese Chopped Salad with Blue Cheese Lemon - Orange Vinaigrette 5.5
- Butter Lettuce with Tomatoes, Cucumbers, Artichoke Hearts, Feta Cheese & Raspberry Vinaigrette 5.5
- Baby Spinach with Seasonal Fruit, Goat Cheese & Balsamic Vinaigrette 5.5
- Caprese Salad with Maggie's Farm Heirloom Tomatoes, Fresh Mozzarella & Basil 10
- House Salad with Choice of Vinaigrettes or Creamy Parmesan Cheese Dressing 4
- Choice of Soup & Salad 6
- Choice of Soup & Half Sandwich 7.5

sandwiches & paninis 7.5

(Choice of Sides: Mixed Greens, Fried Potatoes or Fresh Fruit)

- Chicken Panini with Artichokes, Swiss Cheese & Fresh Herb Butter
- Marinated Fresh Mozzarella with Cherry Tomatoes, Basil & Balsamic
- Roasted Pork with Caramelized Onions, Goat Cheese & Salsa Verde
- Grilled Chicken Sandwich with Lettuce, Tomatoes, Cheddar & Aioli
- Wild Mushroom Panini with Spinach, Parmesan & Pesto Sauce
- Meatball Sandwich with Marinara Sauce, Mozzarella & Chili Flakes
- San Danielle Prosciutto with Fresh Mozzarella, Arugula & Salsa Verde
- Salmon Cozy with Arugula, Fennel, Tomatoes & Aioli

pizzas alla cinque terre 9.5

- Marinated Shrimp with Baby Arugula, Chili Flakes, Garlic & Olive Oil
- Baby Artichoke with House Cured Pancetta, Thyme & Goat Cheese
- Pizza Bianca with Grilled Pears, Carmelized Onions, Gorgonzola & Truffle Oil
- Romana with Tomatoes, Marjoram, Roasted Garlic, Black Olives & Sweet Pepper

pasta 9.5

Pastas: (Choice of One) Penne, Rigatoni or Gnocchi

Sauces (Choice of One)

- Sundried Tomato Pesto (Sweet Roasted Peppers & Shaved Parmesan)
 - Alfredo (Cream, Parmesan, Garlic, Peas, Parsley, Onions & Thyme)
 - Marinara (Tomato, Garlic, Onions, Parsley & Marjoram)
 - Lemon Butter (Spinach, Peas, Garlic & Thyme)
 - Al Forno (Baked with Three Cheeses, Cream & Cherry Tomatoes)
- Choice of One: Chicken, Italian Sausage or Wild Mushrooms**

Armando Paniagua, Executive Chef & Co-Owner
Alex Dominguez, General Manager

941 Massachusetts St. Lawrence, KS 66044
(785) 842-0300

Hours of Operation:
Breakfast/Brunch Sat & Sun 7:00 am onwards
Sunday & Monday 11am - 9pm
Tuesday - Saturday 11am -10pm

18% gratuity may be automatically assessed on checks for parties of 6 or more.

Website: www.genoveseitalian.com

GIFT CARDS AVAILABLE

ACCEPTING RESERVATIONS

*Consuming raw or undercooked foods may increase risk of foodborne illness